

114 of the chaguar (chahuar).¹ This statement, which is erroneous, is due to
 262 the similarity of sound existing between chaguar² and chañar.³ The fruits
 of the latter are eaten by the Indians, whilst of the former only the
 rootstock is edible.

251 By drying, the Choroti preserve vegetables against seasons of shortened
 food supply.

● 263 Personally I have not seen the Choroti use salt, but, nevertheless, they
 possess this condiment. Possibly they, like the Lengua, extract salt from
 the ash of a plant growing on the Chaco.⁴ Salt-making from vegetable
 ash is known to many primitive peoples.⁵

264 Among the Choroti I never saw men and women eating together.

[462] The preparing of food is, as a rule, the work of the women. The
 515 Choroti are not dainty about their food, and the uncleanness which is
 252 a distinguishing trait in culinary matters among these Indians surpasses
 almost anything I have ever observed among other primitive peoples,
 with the exception of the Mataco Indians. Of the latter, however, my
 experience is limited to only a few families, and it may be unfair to judge
 the whole tribes from those.

271 Water, often muddy, ordinarily forms the drink of the Choroti. When
 in the dry season the Indians are on the move, or from some reason or
 other find themselves far away from any river, they sometimes suffer very
 badly from lack of water.

273 In the season for harvesting wild fruits, such as algaroba, tusca, and
 chañar, an intoxicating fruit beer is brewed. During the time of year that
 I visited the Choroti, there were no fruits of which any intoxicating
 beverage could be brewed; consequently I never had an opportunity of
 observing either the brewing of beer, or any drinking carousal. This led
 me to suppose that the art of brewing fermented liquor was unknown to
 the Choroti. Nowadays the Choroti have learnt from the Chiriguano also
 how to brew maize beer. Of the Choroti method of beer-brewing, Norden-
 skiöld has given the following description:

•When tusca beer is to be made, the fruit is first of all ground, and
 they water added, the whole being thereupon left in a dirty animal hide.

¹ von Rosen (2), p. 9.

² *Brouelia serrata*.

³ *Couratella decurritana*.

⁴ Hawtrev (1), p. 287.

⁵ For one method of producing salt from plants, see von Rosen (4), p. 240.